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DIALOG(R)File 351:Derwent WPI
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Chocolate-like food made from adzuki beans - prep'd. by adding sugar and pluran to dehydrated strained bean jam, heating, moulding and cooling

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Patent Family:

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| JP 60070034 | A | 19850420 | JP 83153909 | A | 19830823 | 198522 B |
| JP 86036891 | B | 19860821 | | | 198638 | |

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Patent Details:

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JP 60070034 A 4

Abstract (Basic): JP 60070034 A

Chocolate-like food is prep'd. by adding 10-50 wt.% sugar and 1-7 wt.% pullulan to dehydrated strained bean jam having a moisture content of 30-35%; heating the mixt. so that the temp. of the centre of the bean jam reaches 90-95 deg.C; kneading the mixt. for 30-60 min.; and then placing the mixt. in a mould and cooling it to solidify it.

10-30 Wt. fats and oils having a content of unsatd. fatty acid such as oleic acid, linolic acid, or linolenic acid of 20-30% can be added to the dehydrated strained bean jam. 10-20 wt.% milk prod., e.g. dried milk, can be added to the strained bean jam.

Natural or synthetic colouring and aroma can be added to the bean jam.

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Derwent Class: D13

International Patent Class (Additional): A23G-001/00; A23L-001/20